


Hilton
Scottsdale Resort & Villas



The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us.

Our professional and worldly staff offers great expertise and experience in every phase of the event planning, whether large or small.

We are all eager to assist you in creating a perfect stay for you and your attendees at the Hilton Scottsdale Resort & Villas.

Enclosed is a guideline of menus we offer. The Culinary staff welcomes the opportunity to create special menus, such as gluten free menus, in addition to the printed suggestions herein.

We all look forward to making your stay with us both exciting and memorable!

Beth Cashman
Director of Catering & Conference Services

Patrick Doyle
Executive Chef

CONTINENTAL BREAKFASTS

*Includes Orange, Grapefruit, Tomato and Cranberry Juices, Fresh Brewed Regular and Decaffeinated Coffee, and Hot Tea
(Based on One Hour of Service)*

DESERT MORNING

Fresh Fruit Platter, Pineapple, Honeydew, Cantaloupe, Strawberries and Blueberries
A Selection of Breakfast Pastries, Croissants, and Bagels, Assorted Preserves, Dairy Butter, Cream Cheese
\$29.00 per person

HEALTHY START

Strawberry and Banana Smoothie Shooters
Individual Granola Parfaits, Fresh Berries
Steel Cut Oatmeal with Skim and 2% Milk
Assorted Muffins and Sliced Breakfast Breads,
Preserves, Butter
\$29.00 per person

CACTUS BLOSSOM

Sliced Fresh Fruits
Smoked Salmon, Capers, Diced Eggs, Sweet Onion
Selection of Bagels with Plain, Vegetable,
and Berry Cream Cheese
Charcuterie and Cheese Board with Gruyere, Swiss, Brie,
Genoa Salami, Prosciutto, Chorizo,
and Olive Tapenade
Accompanied with Dried Apricots,
Cranberries, and Blueberries
\$30.00 per person

BREAKFAST ENHANCEMENTS

Ham, Egg, and Cheese Croissant	<i>\$7.00</i>
Bacon, Egg, and Cheese English Muffin	<i>\$7.00</i>
Breakfast Burrito, Salsa Verde	<i>\$7.00</i>
Fresh Berry Blintzes	<i>\$6.00</i>
Steel Cut Oatmeal	<i>\$6.00</i>
Granola and Berry Parfait	<i>\$6.00</i>
Assorted Cereals with 2% and Skim Milk	<i>\$5.00</i>
Fruit Smoothie Shooters	<i>\$5.00</i>

BUFFET BREAKFASTS

*Includes Orange, Grapefruit, Tomato, and Cranberry Juices, Fresh Brewed Regular and Decaffeinated Coffee, and Hot Tea
(Based on One Hour of Service)*

RED ROCK

Sliced Fresh Fruit Platter
Assorted Cereals, Whole and 2% Milk
Assorted Breakfast Pastries, Muffins, Croissants,
Bagels, English Muffins, Preserves, Dairy Butter,
Cream Cheese

Scrambled Eggs with Cream and Chives, Apple
wood Smoked Bacon, Link Pork Sausage,
Breakfast Potatoes
\$40.00 per person

FOUR PEAKS

Individual Fresh Fruit Cocotte
Cinnamon and Vanilla Bean Brioche French Toast
or
Buttermilk Pancakes with Maple Syrup

Scrambled Eggs, Applewood Smoked Bacon,
Breakfast Sausage, Home Fried Potatoes
\$43.00 per person

THE SONORAN SOUTHWEST BREAKFAST

Mango, Pineapple, & Jicama Fruit Salad with Chili Lime Yogurt
Sliced Melons, Watermelon, Honeydew, Cantaloupe

Papago Butte Brisket Hash

Slow Braised Adobo Brisket Shredded, Diced Yukon Potatoes, Peppers, Onions, Swiss Chard
with Chipotle Adobo Greek Yogurt

Salt River Biscuits

Ancho Chili & Sausage Pepper Gravy

Scrambled Eggs

McDowell Mountain Rancho Breakfast Beans
Slow Stewed Pinto Beans with a Southwest Touch

Sliced Country Ham
\$45.00 per person

**Buffets less than 25 people will result in additional \$7.00++ per person charge*



BRUNCH

*Includes Orange, Grapefruit, Tomato, and Cranberry Juices, Fresh Brewed Regular and Decaffeinated Coffee, and Hot Tea
(Based on One Hour of Service)*

STARTERS

Seasonal Sliced Fruit Platter, Honey Yogurt Dressing
Strawberry and Banana Shooters
Yogurt Parfaits, Granola, Fresh Berries

BREAKFAST

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Skillet Home Fries

SALADS

Torn Field Green Salad, Fresh Vegetables, Balsamic Vinaigrette, Ranch, and Bleu Cheese Dressings
Caesar Salad, Garlic Crostini, Shaved Parmesan

BRUNCH

Chicken Marsala, Mushroom Marsala Demi
Seared Salmon, Lemon Caper Cream Sauce
Roast Pork Loin, Bourbon Demi
Yukon Gold Mashed Potatoes
Fresh Green Beans and Tomato Concasse

DESSERTS

Mini Strawberry Tarts
with Shaved White Chocolate

Chocolate Brownies
with Orange Scented Cream

Lemon Squares

Mini Éclairs

Individual Chocolate Mousse

\$55.00 per person

BRUNCH ENHANCEMENTS

OMELETS YOUR WAY

Made to Order, Your Choice of Ham, Bacon, Spinach, Mushrooms,
Asparagus, Tomatoes, Onions, Roasted Peppers,
Jack and Cheddar Cheese, Crumbled Bleu, Feta

\$18.00 per person

WAFFLE/WAFFLE

Malted Belgian Waffles,
Topped with Your Choice of Strawberries, Raspberries, Blueberries, Sliced Bananas
Served with Whipped Dairy Butter and Maple Syrup

\$12.00 per person

*Brunch Buffets require a minimum of 30 people. For groups less than 30 people, please add \$7.00 per person.
Chef Attendant required for a fee of \$150.00 each, based on one attendant per 75 people.*

PLATED BREAKFASTS

Includes Choice of Orange or Grapefruit Juice, Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

AMERICAN CLASSIC

Scrambled Eggs with Sour Cream and Chives,
Thick Cut Smoked Bacon, Breakfast Sausage,
Skillet Home Fries
\$34.00 per person

WESTERN TOAST

Cinnamon and Orange Infused French Toast,
Maple Syrup, Whipped Dairy Butter,
Bacon or Sausage, Skillet Home Fries
\$34.00 per person

SPECIALTY BREAKS

ALL DAY BEVERAGE BREAK

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas
Iced Tea
Lemonade
Water Coolers with Infusion Station
\$30.00 per person

AM PERFECT

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas
Fresh Fruit Platter, Granola and Energy Bars,
Hummus and Pita Chips, Raw Cashews, and Almonds
\$19.00 per person

HEALTH KICK

Individual Fruit Smoothies, Pineapple and Mango, Strawberry and Banana
Fresh Fruit Kebobs with Honey Yogurt Drizzle
Multi Grain Muffins and Nut Breads
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas
\$23.00 per person

SUMMER CHILL

Haagen-Dazs Ice Cream Bars,
Popsicles, Creamsicles,
Chilled Snickers and Mars Bars,
Assorted Smoothies
Sodas, Bottled Waters and Iced Coffee Drinks
\$18.00 per person

HEY CUPCAKE!

Chocolate Cupcakes, Raspberry Cupcakes with Orange Cream
S'mores Cupcakes with Toasted Coconut
Yellow Cupcakes with Milk Chocolate Icing and Sprinkles
Assorted Mineral Waters and Sodas
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas
\$18.00 per person

MILK & COOKIES

Freshly Baked, Chocolate Chip, Oatmeal,
Peanut Butter, and White Chocolate Macadamia Cookies
Chocolate Biscotti
Served with Chilled Milk and Chocolate Milk
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas
\$16.00 per person

INDIVIDUAL SELECTIONS

BEVERAGES

Regular Coffee, Decaffeinated Coffee, Regular and Herbal Teas	\$85.00 per gallon
Iced Teas, Fruit Punch, Lemonade	\$70.00 per gallon
Orange, Cranberry, Apple, Vegetable Juices	\$70.00 per gallon
Infused Water Display (Cucumber, Berry, Lemon)	\$60.00 per 5 Gallon
Energy Drinks, PowerAde	\$5.00 each
Red Bull- Regular and Diet	\$6.00 each
Fiji Bottled Water	\$6.00 each
Bottled Water	\$5.00 each
Vitamin Enriched Waters	\$6.00 each
Assorted Coca Cola Sodas	\$5.00 each
4oz.Assorted Fruit Smoothie Shots	\$4.00 each
Assorted Tropicana Bottled Juices	\$6.00 each
Assorted 'Naked' Bottled Juices	\$7.00 each

BAKERY

Assorted Breakfast Breads, Banana, Marble, Cranberry	\$50.00 per loaf
Assorted Jumbo Muffins, Danishes, Croissants	\$52.00 per dozen
Assorted Oven Fresh Cookies	\$49.00 per dozen
Gluten Free Muffins and Pastries	\$70.00 per dozen
Freshly Baked Brownies, Blondies, Lemon Squares	\$50.00 per dozen
Assorted Cupcakes	\$54.00 per dozen
House Baked Biscotti	\$50.00 per dozen
English Scones, Preserves & Chantilly Cream	\$50.00 per dozen
Cinnamon Buns, Vanilla Icing	\$50.00 per dozen
Jumbo Pretzels, Mustard Sauce	\$46.00 per dozen

MARKET BASKET

Protein, Energy, Granola, Candy Bars	\$4.00 each
Individual Bags of Kettle Chips & Pretzels	\$4.00 each
Yogurt Parfaits, Granola, and Berries	\$6.00 each
Whole Fresh Fruit	\$3.00 each
Haagen-Dazs Ice Cream Bars	\$6.00 each
Nestle Ice Cream Selection	\$5.00 each
Fresh Fruit Skewers, Yogurt Dip	\$48.00 per dozen
Seasonal Mixed Nuts	\$38.00 per pound
Homemade Potato Chips and Dips	\$6.00 per person
Tortilla Chips, Guacamole, Salsa	\$7.00 per person

LUNCH BUFFETS

*Includes Iced Tea and Lemonade
(Based on One Hour of Service)*

UNDER THE TUSCAN SKIES

Antipasto Board, Salami, Prosciutto, Capicola, Parmesan, Provolone, Mozzarella,
Pepperoncini, Olives, Garlic Parmesan Crostini & Grissini
Grilled Balsamic Vegetable Platter, Zucchini, Squash, Portabella Mushrooms,
Roasted Red and Yellow Peppers, Artichoke Hearts
Tri Color Tortellini Salad, Red Pepper, Oregano Vinaigrette
Caprese Salad, Fresh Mozzarella, Sweet Basil

Chicken Milanese, Parmesan Crust, Arugula Gremolata Pesto,
Beef Ravioli, Wild Mushrooms, and Thyme Demi
Vegetarian Lasagna, Marinara Sauce

Roasted Rosemary Potatoes
Grilled Asparagus, Lemon Wine Sauce
Home Baked Garlic Bread
Tiramisu, Biscotti, Mini Cannoli
\$52.00 per person

OLD TOWN CANTINA

Chicken Tortilla Soup, Tortilla Strips & Chopped Cilantro
Tortilla Chips, Salsa Verde, Salsa Rojo
Jicama, Cucumbers, Tomatoes, Mixed Greens, Cilantro Lime Dressing
Roasted Corn and Pepper Salad, Diced Tomatoes, Olives, Jalapenos, Jack Cheese, Torn Romaine,
Cilantro Avocado Dressing

Grilled Marinated Beef and Chicken Fajitas, Warm Flour Tortillas, Grilled Onions, and Peppers
Cheese Enchiladas, Refried Beans, Mexican Rice, Pico De Gallo, Sour Cream, Guacamole,
Shredded Jack and Cheddar cheese

Fresh Berries and Cream, Cinnamon Churros, Mexican Flan
\$48.00 per person

Lunch Buffets require a minimum of 30 people. For groups less than 30 people, please add \$7.00 per person.

LUNCH BUFFETS CONTINUED

*Includes Iced Tea and Lemonade
(Based on One Hour of Service)*

THE FARMERS TABLE

Artisan Breads
Chicken Noodle Soup
Char Grilled Vegetable Platter with Balsamic Drizzle
An Assortment of Mixed Field Greens, Spinach Leaves, Baby Bibb Lettuce, with Market Toppings to Include;
Cucumbers, Baby Carrots, Artichoke Hearts, Sliced Mushrooms, Roasted Peppers, Shaved Sweet Onions,
Roasted Corn, Sliced Roma Tomatoes, Asparagus Tips, Black Beans, Olives, Feta, Crumbled Bleu, Shaved
Parmesan, Vinaigrette, French, Ranch, Bleu Cheese Dressing

Chicken Salad with White and Red Grapes
Tuna Salad
Bow Tie Pasta Salad with Red Pepper Vinaigrette
Hummus and Pita Chips

Watermelon Pops, Strawberries with Whipped Cream, Lemon Squares
\$48.00 per person

FRENCH BISTRO

Salad Nicoise, Egg, Boiled New Potatoes, Haricot Verts, Parsley, Olives, Roma Tomatoes, Seared Tuna
Charcuterie Board, Chicken and Apple Sausage, Prosciutto, Salami, Brie, Gruyere, Comte St. Antoine,
Cornichons, Stone Mustard

Coq Au Vin, Chicken Legs and Thighs, Mushrooms, Onion, Celery, Tomatoes, Carrots, Garlic
Slice Steak Au Poivre, Cognac Peppercorn Demi
Ratatouille

Rosemary and Garlic Roasted Potatoes

Cream Puffs, Éclairs, Fresh Berries with Chantilly Cream
\$52.00 per person

Lunch Buffets require a minimum of 30 people. For groups less than 30 people, please add \$7.00 per person.

LUNCH BUFFETS CONTINUED

*Includes Iced Tea and Lemonade
(Based on One Hour of Service)*

PICNIC GRILL

Field Green Salad, Dressing Selection
Jicama Coleslaw
Red Bliss Potato Salad

Char Grilled Hamburgers and Cheeseburgers
Sweet Baby Ray's B.B.Q. Chicken Breasts
All Beef Hot Dogs and Brats

Baked Beans
Individual Bags of Kettle Chips
Sliced Sweet Onion, Tomato, Kosher Pickles, Shaved Lettuce
American, Swiss, and Cheddar Cheese
Freshly Baked Onion, Kaiser and Brioche Buns, Steamed Hot Dog Buns
Stone Ground Mustard, Horseradish Mayonnaise, Smokey Ketchup, Deli Mustard, Light Mayonnaise
Chocolate Chip Cookies, Chocolate Brownies, Chilled Watermelon Pops
\$48.00 per person

MIDTOWN DELI

Our Homemade Soup Offering
Mixed Green Salad, Strawberries, Red Onion, Candied Pecans, Balsamic Vinaigrette
Red Bliss German Style Potato Salad
Traditional American Coleslaw
Fresh Sliced Fruit Platter

Shaved Roast Beef, Sliced Roasted Breast of Turkey, Grilled Breast of Chicken, Corned Beef,
Peppered Pastrami, Honey Cured Ham
(Select Three Items)

Big Eye Swiss, Sharp Cheddar, Provolone
Multi Grain, Sourdough, Rye Bread, Kaiser Rolls, Brioche
Sliced Tomatoes, Red Onions, Crisp Bibb Lettuce, Kosher Pickles, Black Olives
Horseradish Mayonnaise, Stone Ground Mustard, Deli Mustard, Light Mayonnaise

Kettle Chips
Fresh Baked Chocolate Chip and Macadamia Nut Cookies, Scotcheroos
\$45.00 per person

Lunch Buffets require a minimum of 30 people. For groups less than 30 people, please add \$7.00 per person.

LUNCH BUFFETS CONTINUED

*Includes Iced Tea and Lemonade
(Based on One Hour of Service)*

THAT'S A WRAP

Caesar Salad, Creamy Dressing, Parmesan Crostini
Chicken Cobb Salad, Diced Tomato, Crumbled Bleu, Bacon, Egg, Avocado,
Grilled Chicken, Tossed in a Light Vinaigrette
Fresh Fruit Salad, Pineapple, Honeydew, Cantaloupe, Berries, Oranges, Apples, Bananas
Chipotle Wrap, Grilled Chicken Breast, Diced Tomato, Shaved Lettuce, Roasted Peppers,
Grated Jack and Cheddar Cheese, Guacamole Cream
Shaved Roast Beef, Lettuce, Sliced Tomatoes, Peppers, Provolone,
Horseradish Mayonnaise, Flour Tortilla
Spinach Wrap with Grilled Zucchini, Squash, Portabella Mushrooms, Asparagus, Roasted Peppers, Pesto Cream
Chocolate Brownies, Blondies, Mini Berry Tarts
\$48.00 per person

THE PARADISE LUNCH BUFFET

Harvest Salad with Baby Greens, Cherry Tomatoes
Toasted Walnuts, Dried Apples, Apple Cider Vinaigrette
Herb Marinated Salmon Filet with Oven Roasted Spaghetti Squash and Herb Cream Sauce
Grilled Herb Marinated Chicken with Mushrooms, Pearl Onions and Grain Mustard Demi-Glaze
Garlic Roasted Potatoes
Seasonal Vegetables
Rustic Rolls and Dairy Butter
Chefs Selection of Seasonal Cakes
\$52.00 per person

Lunch Buffets require a minimum of 30 people. For groups less than 30 people, please add \$7.00 per person.

GRAB 'N GO

*Includes a Bag of Kettle Chips, Bow Tie Pasta with Red Pepper Vinaigrette,
Chocolate Chip Cookie, Piece of Seasonal Fresh Fruit and Bottled Water*

Honey Cured Ham with Big Eye Swiss on Focaccia
Shaved Roast Beef with Provolone on Brioche
Oven Roasted Breast of Turkey with Swiss Cheese on Multi Grain Bread

Grilled Vegetables served with Avocado Cream in a Spinach Wrap
\$36.00 per person

LUNCH SALAD ENTRÉES

*All Chilled Plated Lunch Salads Include Freshly Baked Rolls and Butter,
Dessert Selection, and Iced Tea.
(Maximum 50 People)*

CAESAR SALAD

Caesar Salad, Romaine, Caesar Dressing, Parmesan Crostini
\$28.00 per person

COBB SALAD

Applewood Smoked Bacon, Hard Boiled Egg, Diced Avocado, Tomato,
Crumbled Bleu Cheese, Vinaigrette Dressing
\$28.00 per person

NICOISE SALAD

Hard Boiled Egg, Green Beans, Boiled New Potatoes,
Olives, Tomatoes, Vinaigrette Dressing
\$32.00 per person

Add Chicken

\$5 per person

Add Steak or Shrimp

\$8 per person

PLATED LUNCHEON ENTRÉES

Includes Salad Selection with Dressing, Rolls with Dairy Butter, Dessert Selection, Coffee, Hot Tea, and Iced Tea

SALADS

(Select One)

BABY WEDGE

Crisp Wedge of Iceberg Lettuce
Crumbled Gorgonzola,
Heirloom Tomato, Bacon and Chives
Enhanced Bleu Cheese Dressing

FIELD GREEN SALAD

Mixed Tender Greens with Sliced Cucumber,
Grape Tomatoes, Julienne Carrots,
Sweet Vidalia Onions
Ranch Dressing & White Balsamic Vinaigrette

CAESAR SALAD

Fresh Whole Leaves of Romaine Lettuce, Shaved Parmesan Reggiano
Sourdough Crostini
Caesar Dressing

LUNCH ENTREES

CHICKEN MARSALA

Marsala Wine Sauce, Yukon Gold Mashed Potatoes,
Baby Green Tipped Carrots
\$40.00 per person

PAN SEARED ATLANTIC SALMON

Chive Burre Blanc, Seasonal Vegetable,
Roasted Rosemary Potatoes
\$42.00 per person

GRILLED BREAST OF CHICKEN

Rosemary Demi, Herb Roasted Fingerling Potatoes,
Haricot Verts
\$40.00 per person

GRILLED MAHI-MAHI

Cilantro Lime Jus, Yukon Gold Mashed Potatoes,
Young Carrots, Asparagus
\$45.00 per person

CHICKEN MILANESE

Parmesan Crust, Lemon Caper Cream Sauce,
Yukon Gold Mashed Potatoes, Asparagus
\$41.00 per person

BRAISED SHORT RIBS

Red Wine Demi, Root Vegetables,
Mashed Potatoes
\$48.00 per person

PETITE FILET MIGNON

Bordelaise Sauce, Roasted Fingerling Potatoes,
Asparagus
\$52.00 per person

DESSERTS

Key Lime Pie

Tiramisu

Double Chocolate Torte with Raspberry Sauce

Spring Pan Cheesecake with Fresh Berries

Chocolate Lava Cake with Raspberry Cream

HORS D'OEUVRES SELECTIONS

CHILLED

Smoked Salmon with Dark Rye, Crème Fraiche	<i>\$75.00 per dozen</i>
Tomato Bruschetta, Parmesan Crostini	<i>\$75.00 per dozen</i>
Salami Cones with Cream Cheese	<i>\$75.00 per dozen</i>
Artichoke Hearts with Goat Cheese	<i>\$75.00 per dozen</i>
Caprese Flatbreads	<i>\$75.00 per dozen</i>
Pita Chips with Hummus	<i>\$75.00 per dozen</i>
Lump Crab Salad on Endive Leaves	<i>\$85.00 per dozen</i>
Chilled Shrimp Shooters with Horseradish Cocktail	<i>\$85.00 per dozen</i>
Brie and Raspberry Tarts	<i>\$85.00 per dozen</i>
Asian Chicken Mini Lettuce Cups	<i>\$85.00 per dozen</i>
Selection of Sushi Rolls	<i>Market</i>
Lobster Salad Canapés	<i>\$95.00 per dozen</i>

HOT

Pork Pot Stickers	<i>\$75.00 per dozen</i>
Chicken Empanada with Avocado Cream	<i>\$75.00 per dozen</i>
Spanakopita	<i>\$75.00 per dozen</i>
Chicken Quesadillas with Pico De Gallo and Sour Cream	<i>\$75.00 per dozen</i>
Spinach and Goat Cheese Flats	<i>\$75.00 per dozen</i>
Bacon Wrapped B.B.Q. Shrimp	<i>\$85.00 per dozen</i>
Coconut Shrimp with Thai Ginger	<i>\$85.00 per dozen</i>
Roasted Chicken Skewers with Tzatziki Sauce	<i>\$85.00 per dozen</i>
Duck Spring Rolls	<i>\$85.00 per dozen</i>
Mini Beef Wellingtons	<i>\$85.00 per dozen</i>
Beef Satay with Thai Peanut Sauce	<i>\$85.00 per dozen</i>
Sundried Tomato and Goat Cheese Cigar Rolls	<i>\$85.00 per dozen</i>
Bacon Wrapped Scallops	<i>\$85.00 per dozen</i>
Crab Stuffed Mushroom Caps	<i>\$95.00 per dozen</i>
Baby Lump Crab Cakes	<i>\$95.00 per dozen</i>
Frenched Lamb Chops with Herbed Mint and Dijon Crust	<i>\$95.00 per dozen</i>

FOOD DISPLAYS & PRESENTATIONS

ARTISANAL CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses, Including St. Andre, Brie, Camembert, Manchengo, Humbolt Fog, Sharp Cheddar, Maytag Bleu, Baguette, Crostini, Lavash

FRESH VEGETABLE PLATTER

Broccoli, Cauliflower, Carrots, Celery, Zucchini Sticks, Sliced Portobello Mushrooms, Assorted Olives
Red Pepper Coulis Dip & Ranch Dressing

GRILLED VEGETABLE PLATTER

Grilled Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Portobello Mushrooms, Balsamic Glaze

ANTIPASTI BOARD

Prosciutto, Salami, Cappicola, Mortadella, Fresh Mozzarella, Provolone, Parmesan Reggiano, Fig Jam,
Spanish Olives, Marinated Artichoke Hearts, Crostini, Lavash

SMALL DISPLAY (serves 25)	\$275.00
MEDIUM DISPLAY (serves 50)	\$550.00
LARGE DISPLAY (serves 125)	\$1,000.00

SPINACH AND ARTICHOKE DIP

Spinach and Artichoke Dip with Tortilla Chips and Baguettes
\$8.00 per person

SEASONAL FRUIT DISPLAY

Chef's Selection of Seasonal Fruit
Yogurt Dip and Dried Fruit
\$10.00 per person

CARVING STATIONS

SALMON KUBIAC

Seared Salmon Loin, Spinach & Seasoned Wild Rice in a Puff Pastry
Dijon Mustard Lemon Crème Sauce
Serves 20 Guests
\$300.00

WHOLE ROAST TURKEY

Whole Roast Turkey, Cranberry Compote Mini Corn Muffins
Serves 30 Guests
\$325.00

PORK LOIN

Herbed Peppercorn Pork Loin, Bourbon Demi, Mini Rolls
Serves 35 Guests
\$300.00

HONEY GLAZED SPIRAL HAM

Honey Glazed Spiral Ham, Brown Sugar Glaze, Buttermilk Biscuits
Serves 40 Guests
\$375.00

ROAST PRIME RIB

Roast Prime Rib of Beef, Horseradish Cream, Tarragon Aioli, Silver Dollar Rolls
Serves 50 Guests
\$550.00

STRIP LOIN OF BEEF

Whole Roasted Strip Loin of Beef, Horseradish Sauce, Silver Dollar Rolls
Serves 45 Guests
\$495.00

BEEF TENDERLOIN

Cowboy Rubbed Beef Tenderloin, Poblano Demi, Silver Dollar Rolls
Serves 25 Guests
\$500.00

*All stations require an attendant fee \$150.00 each, based on one attendant per 75 people.
Stations are cocktail portions and limited to one and a half hours of service*

ACTION STATIONS

SOUTHWEST FAJITA STATION

Fajita and Quesadilla Bar
Beef and Chicken Fajitas, Peppers, Onions, and
Mini Flour Tortillas with Monterey Jack
Cheddar Cheese Quesadillas on the Griddle

Served with Pico De Gallo, Guacamole, Lettuce,
Shredded Jack Cheese, Sour Cream, Jalapenos
\$28.00 per person

SLIDERS! SLIDERS! SLIDERS!

Seared Filet Mignon, Caramelized Onions,
Crumbled Bleu, Mini Brioche

Pulled B.B.Q. Pork Sliders, Sweet Baby Ray's Sauce,
Silver Dollar Buns

Lump Crab Cake Sliders, Cajun Remoulade,
Mini Buns
\$28.00 per person

MANGIARE! MANGIARE! PASTA! PASTA!

Cavatappi, Penne, Fusilli, Linguini
(Please select 2)

Bolognese, Roasted Garlic Cream, a La Vodka, and Spicy Puttanesca
(Please select 2)

Sundried Tomatoes, Wild Mushrooms, Artichoke Hearts, Prosciutto, Grilled Chicken, Meatballs,
Julienne of Fresh Vegetables, Olives, Garlic, Shallots
Served with Italian Garlic Bread and Shaved Parmesan
\$26.00 per person

DESSERT ACTION STATIONS

BANANAS FOSTER

Bananas Sautéed in Butter and Brown Sugar
Deglazed with 151 Rum, Cream de Banana,
Cinnamon, and Served over Vanilla Ice Cream
\$19.00 per person

STRAWBERRY ROMANOFF STATION

Sliced Ripe Strawberries, Marinated in Grand
Marnier Served over French Vanilla Bean
Ice Cream, and Topped with Chantilly Cream
\$18.00 per person

ICE CREAM SUNDAE STATION

Vanilla and Cinnamon Ice Cream
Toasted Almonds, Whipped Cream, Chocolate Covered Coffee Beans,
Hot Fudge, Caramel, Fresh Strawberries, Candied Pecan,
Heath Bar Crunch
\$22.00 per person

*All stations require an attendant fee \$150.00 each, based on one attendant per 75 people.
Stations are limited to one and a half hours of service.*

DINNER

*All Mains are served with Choice of Salad, Freshly Baked Dinner Rolls and Dairy Butter
Appropriate Potato or Rice, Fresh Vegetable, Dessert Selection, Coffee, Tea Selections*

SALAD SELECTION

Caesar Salad, Hearts of Romaine, Creamy Caesar Dressing, Shaved Parmesan, EVOO Crostini	Caprese Salad, Vine Tomatoes, Fresh Mozzarella, Sweet Basil, Balsamic Reduction
Field Green Salad, Cucumbers, Shaved Carrots, Toy Box Tomatoes, Vinaigrette Dressing	Arugula Salad, Citrus Vinaigrette, Shaved Parmesan

MAINS

GRILLED CHICKEN BREAST

Balsamic Grilled Chicken Breast, Wild Mushroom Ragout, Potato Dauphinoise, Maderia Cream
\$65.00 per person

STUFFED CHICKEN BREAST

Prosciutto and Manchengo Stuffed Chicken Breast, Butternut Squash Risotto, Haricot Verts, Red Wine Demi
\$69.00 per person

NEW YORK STRIP SIRLOIN

Center Cut New York Strip Sirloin, Cognac Truffle Demi, Roasted Fingerling Potatoes, Lemon Butter Asparagus,
\$86.00 per person

FILET MIGNON

Seared Filet Mignon, Maitre D Hotel Butter, Yukon Gold Mashed Potatoes, Haricot Verts
\$89.00 per person

SEARED SALMON

Seared Salmon, Lemon Chive Burre Blanc, Rosemary Roasted Potatoes, Fresh Vegetables
\$74.00 per person

BAKED HALIBUT

Baked Halibut, White Wine and Lemon Butter, Basil Whipped Potato, Baby Carrots
\$79.00 per person

MAINS -PERFECT PAIRS

HERB ROASTED CHICKEN BREAST PAIRED WITH GRILLED SALMON

Herb Roasted Chicken Breast Paired with Grilled Salmon, Lemon Caper Sauce,
Yukon Gold Mashed Potatoes, Asparagus
\$98.00 per person

SHORT RIB WITH SAUTEED JUBMO SHRIMP

Short Rib with Sautéed Jumbo Shrimp
Served with Roasted Asparagus and Spaghetti Squash
\$100.00 per person

FILET MIGNON PAIRED WITH HALIBUT

Filet Mignon Paired with Halibut, Red Wine Demi and Lemon Chive Sauce,
Chive Whipped Potatoes, Baby Carrots
Market

FILET MIGNON PAIRED WITH GRILLED SALMON

Filet Mignon Paired with Grilled Salmon, Cognac Cream and Lemon Sauce, Thyme
Roasted Potatoes, Fresh Vegetables
\$98.00

FILET MIGNON PAIRED WITH COLD WATER LOBSTER TAIL

Filet Mignon Paired with Cold Water Lobster Tail, Lemon Butter, Béarnaise Sauce,
Rosemary Roasted Potatoes, Fresh Vegetables
Market

DESSERTS

Tiramisu	Crème Brulee
Double Chocolate Torte, Raspberry Coulis	Wild Berry Bread Pudding with White Chocolate Crème Anglaise
Fresh Berry Tart	Double Cream Cheesecake with Graham Cracker Crust and Berry Coulis
Chocolate Mousse with Orange Cream	
Midnight Chocolate High!	
Tower of Moist Chocolate Cake with Layers of Chocolate Mousse Coffee Sabayon, Chantilly Cream, and Fresh Raspberries	

VEGETARIAN OPTIONS

STUFFED POBLANO PEPPER

Wild Rice Quinoa Blend Pilaf, Oaxaca Cheese, Cilantro, Onion Black Beans, Corn
Tomatillo Sauce
Spanish Quinoa, Shallot Braised Green Beans
Gluten Free and Vegan without Cheese
\$55.00 per person

GRILLED VEGETABLE STACK

Seasonal Vegetables Grilled & Marinated in Balsamic
Yellow Tomato Basil Sauce
Olive Risotto
Gluten Free and Vegan
\$48.00 per person

VEGETABLE EN CROUTE

Roasted Vegetables & Quinoa in Puff Pastry
Sautéed Swiss Chard & Tuscan Kale with Tomatoes & Pine Nuts
Roasted Red Pepper Coulis
Vegan
\$56.00 per person

FRENCH LENTIL VEGETABLE RAGOUT

Organic French Lentils with Roasted Beets, Carrots, Spinach & Swiss Chard
Olive Oil Pommes Anna, Haricot Vert
Gluten Free and Vegan
\$58.00 per person

CAPPELLACCI PORCINI E TARTUFO

Large Raviolis Filled with Porcini & Truffles
Arugula & Wild Mushroom, Marinated Tomatoes
\$50.00 per person

STUFFED BAKED YAM

Cowboy Caviar
Black Bean Compote, Peppers, and Quinoa
\$48.00 per person

DINNER BUFFETS

All Dinner Buffets are served with Regular Coffee, Decaffeinated Coffee, and Assorted Teas

COCONINO PONDEROSA COOK OUT

Mountain Greens

Fresh Black Kale and Romaine Salad
Baby Heirloom Tomatoes, Shaved Parmesan, Fresh Herbs, and Cucumbers
Lemon White Balsamic Dressing

Grilled & Pickled Vegetables

Grilled Summer Squash, Balsamic Roasted Cipollini Onions, Grilled Asparagus,
Roasted Peperonata Peppers, Mixed Olives

Outdoor Grill'n

Mesquite Smoked Baby Back Ribs
Brushed with our House Made B.B.Q. Sauce

Pollo Asado Al Carbon

Slow Roasted Citrus Marinated Chicken with Southwest Spices

Grilled Garlic Brushed Shrimp

With Sour Orange Habanero Mojo

Sweet Grilled Corn

Cilantro Lime Butter and Natural Sea Salt

Salt Crusted Bakers

Sweet Butter, Sour Cream, Chives

Ranchero Dutch Oven Beans

Corn Cakes with Local Honey Butter

Sliced Watermelon

Berry Shortcakes

Diced Sugared Strawberries, Ginger Blueberry Sauce, Short Cake, Vanilla Cream,
Fresh Assorted Berries

\$100.00 per person

*Dinner Buffets require a minimum of 50 people. For groups less than 50 people, please add \$7.00 per person.
2 Hours of Service*



DESERT NIGHTS

For the Table

Fried Corn Tortillas
Pico De Gallo & Guacamole

Albondigas

(Southwest Meatball and Vegetable Soup)
Garnished with Fresh Cilantro and Mint

Salads

Jicama, Pineapple, & Orange Salad
Tossed in Lime Chili Dressing with Red Onions

Blue Sky Desert Greens
Southwest Toppings; Roasted Corn, Black Beans, Pickled Red Onions,
Queso Fresca, Avocados, Pumpkin Seeds,
Sweet Cilantro Lime Dressing or Creamy Chipotle Dressing

Green Chili Cheese Corn Bread

Braised Beef Brisket Veracruz

Braised in Roasted Tomato Salsa with Manzanilla Olives and Capers

Chipotle Roasted Chicken

With Grilled Onions

Roasted Root Vegetable Frites

With Salsa Verde

Garlic Grilled Summer Squash

Dessert

Tequila Banana Upside-Down Cake
Caramel Flan

\$92.00 per person

Dinner Buffets require a minimum of 50 people. For groups less than 50 people, please add \$7.00 per person.

SCOTTSDALE PAST AND PRESENT

Bruschetta Trio

Broccoli, Cranberry, & Toasted Almond
Classic Heirloom Tomato Bruschetta
Fig Jam with Walnut Goat Cheese Crumbles
Crisp Crostini, Sliced Fresh Baguette, Cracked Lavash Bread

Arugula & Spinach Salad

(Fresh Local Blue Sky Farm Greens)
Strawberries, Cucumbers, Tomatoes, Feta
House Made Sherry Vinaigrette

Pepper Seared Flank

Mushroom Demi & Horseradish Fingerling Potatoes

Ancho Spiced Roast Chicken

Sweet Potato Green Apple Risotto

Five Spiced Seared Salmon

Roasted Shitake, Roast Garlic Vin Blanc

Seasonal Local Vegetables

Dessert

Sea Salt Caramel Crème Brule & Chocolate Flourless Cake

\$100.00 per person

Dinner Buffets require a minimum of 50 people. For groups less than 50 people, please add \$7.00 per person.

A NIGHT IN TUSCANY

Classic Caesar

Chopped Romaine, Parmigiano Reggiano, Baguette Croutons
Caesar Dressing

Caprese Platter

Heirloom Tomato, Fresh Mozzarella, Torn Basil,
Olive Oil & Balsamic Reduction Drizzle,
Cracked Pepper and Sea Salt

Antipasto

Genoa Salami, Capicola, Soppressata, Prosciutto,
Marinated Pepperoncini, Mushrooms, Artichoke Hearts, Olives
Gorgonzola, Shaved Asiago, Smoked Treccione,
Grissini, Crostini, and Sliced Baguette

Chicken Marsala with Mushrooms

Roasted Breast of Chicken, Sautéed Mushrooms,
Sauce Marsala

Italian Balsamic & Rosemary Pork Loin

Served with Fettuccini and Pancetta Rosemary Cream

Cavatelli Pasta in Spicy Pomodoro

Tuscan Vegetables

Zucchini, Asparagus, Yellow Squash, Marinated Tomatoes

Dessert

Cannoli, Tiramisu, Ricotta Cheesecake

\$84.00 per person

Dinner Buffets require a minimum of 50 people. For groups less than 50 people, please add \$7.00 per person.



Hilton

Scottsdale Resort & Villas

LATE NIGHT MENU ENHANCEMENTS

MINI BEEF SLIDERS

Angus Beef Burgers with Native Cheddar, Caramelized Onions, and Pickle on Brioche Bun
\$16.00 per person

CHICKEN TENDERS

White Meat Tenders with Barbeque, Ranch, and Honey Dijon Sauce
\$13.00 per person

FRENCH FRY STATION

Classic Fries, Sweet Potato Fries, and Tater Tots with Ketchup, Mustard, and Truffle Mayo
\$12.00 per person

NACHO BAR

Tri Colored Corn Chips with Salsa, Sour Cream, Guacamole, Scallions, Jalapenos, Tomatoes, Black Olives, and Cheese Sauce
\$14.00 per person

MINIATURE PIZZAS

Individual Cheese, Pepperoni and Vegetable
\$15.00 per person

FONDUE STATION

Classic Gruyere Cheese with Artisanal Bread and Vegetable Crudités,
Soft Pretzels with Cheese and Mustard, (Regular, Salted, Cinnamon Sugar with Cheese and Icing)
Dark or Milk Chocolate with Pound Cake and Biscotti
\$27.00 per person

ICE CREAM PARLOR

Two Ice Cream Flavor Selections
Toppings of Hot Fudge, Caramel, Strawberry, and Marshmallow, M&M's, Chopped Oreos, Rainbow Sprinkles, Whipped Cream, Cherries, and Chopped Nuts
\$24.00 per person

CUPCAKE STATION

Selection of Chocolate and Golden Mini Cupcakes
\$12.00 per person

BANQUET BEVERAGES

<u>Hosted Bar</u>		<u>Cash Bar</u>	
Call Brands	\$8.00/each	Call Brands	\$9.00/each
Premium Brands	\$10.00/each	Premium Brands	\$11.00/each
Luxury Brands	\$12.00/each	Luxury Brands	\$13.00/each
Wine Selections	\$9.00/each	House Wines	\$10.00/each
Imported Beer	\$7.00/each	Imported Beer	\$8.00/each
Domestic Beer	\$6.00/each	Domestic Beer	\$7.00/each
Mineral Waters	\$5.00/each	Mineral Water	\$5.50/each
Sodas	\$5.00/each	Sodas	\$5.50/each

Call Bar
 Svedka Vodka
 Beefeater Gin
 Bacardi Rum
 Destilador Silver Tequila
 Canadian Club Whiskey
 Evan Williams Bourbon
 J&B Scotch
 Christian Brothers
 Brandy

Premium Bar
 Absolut Vodka
 Tanqueray Gin
 Mount Gay Silver Rum
 Sauza Conmemorativo
 Tequila
 Jack Daniels Whiskey
 Maker's Mark Bourbon
 Chivas Regal Scotch
 B&B Brandy

Luxury Bar
 Grey Goose Vodka
 Bombay Sapphire Gin
 Captain Morgan Rum
 1800 Silver Tequila
 Crown Royal Whiskey
 Woodford Reserve
 Bourbon
 J.W. Red Scotch
 Hennessy V.S. Brandy

Domestic Beer
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 O'Douls

Imported Beer
 Heineken
 Corona
 Fat Tire

Wine Selections
 Cabernet
 Merlot
 Chardonnay
 White Zinfandel

Bartender required for a fee of \$150.00 each, based on one attendant per 100 people.

Cash bar prices are inclusive of state sales tax



Sustainability at the Hilton Scottsdale Resort & Villas

As part of our ongoing vision for fresh event cuisine at the Hilton Scottsdale Resort & Villas, Chef Patrick Doyle obtains seasonal produce from a variety of local vendors. Utilizing these local vendors, offers us the freshest products for our guests and stimulates the local economy as well.

In addition to the use of organic and seasonal produce selection from local growers, Chef Patrick and our staff have dedicated themselves to alternative sustainable efforts. Bulk dispensers and reusable containers, cutlery, dishware, linens and decorations are all utilized whenever possible. When disposables are necessary, products made of recycled and biodegradable material are used, such as corn-based biodegradable flatware.

Here are our current local vendors that we utilize in our Outlets and Catered events.

Queen Creek Olive Oil Company, Queen Creek AZ	Olive Oil
Farmland Foods	Bacon, Ham, Sausage
Hickman Farms, Buckeye Arizona	Eggs
Mount Hope Wholesale, Cottonwood	Dried Fruits, Nuts, and Spices
Red Bird Farms, Phoenix Arizona	Chicken
Mrs. Klein's Pickle, Phoenix Arizona	Pickles & Peppers
Crooked Sky Farms, Phoenix Arizona	Fresh Produce
Blue Sky Organic Farms, Litchford Park Arizona	Fresh Produce